

WINE LIST

Served by the glass and bottle

WHITE WINE

Chardonnay, Natura, Chile	9	30
Chardonnay, Greystone, CA	7	24
Chardonnay, A by Acacia, CA		30
Chardonnay, Wente Vineyards, CA	11	37
Chardonnay, Chalk Hill, CA		48
Sauvignon Blanc, Chateau St Jean, CA	8	28
Sauvignon Blanc, Matetic EQ, Chile	11	37
Sauvignon Blanc, Matanzas Creek, CA		37
Pinot Grigio, Banfi Le Rime, Italy	7	24
Pinot Grigio, Sycamore Lane, CA		20
Riesling, Wente Riverbank, CA		26
Riesling, Pacific Rim, WA	8	28
White Zinfandel, Beringer, CA	6	20
Rose, Chapoutier Belleruche, France		32
Moscato, Belle Sera, Italy	7	24

RED WINE

Cabernet Sauvignon, Greystone, CA	7	24
Cabernet Sauvignon, Storypoint, CA		35
Cabernet Sauvignon, CC H3, WA	11	37
Cabernet Sauvignon Hess Shirtail, CA		47
Merlot, Red Diamond, WA	9	30
Merlot, Columbia Winery, WA	10	32
Merlot, Seven Falls Cellars, WA		34
Pinot Noir, Seaglass, CA	9	30
Pinot Noir, Parker Station, CA		26
Malbec, Trivento Reserve, Argentina	9	30
Red Blend, Motto Gung Ho, CA	8	28
Red Blend, Murphy-Goode, CA		30

BUBBLES

Prosecco, Mionetto Brut Prestige, Italy	9	
Prosecco, La Marca, Italy		30
Sparkling, Wycliff, CA		29

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



**EMBASSY
SUITES**
by HILTON™

SUITE SERVICE ALL-DAY DINING

Served from 11:00 a.m.-11:00 p.m. Daily
Please Dial Extension 54 for Service

Gratuuity and Service Charge 21% of the Food and Beverage total will be added to your account. 19% will be fully distributed as gratuity to your server and 2% will be administrative charge. An additional \$3.00 In-Room Dining charge, plus applicable state and local taxes will also be added to your account.

LIGHTER FARE

Chicken Wings or Tenders | 11/16

6 or 12 wings - 4 or 8 fingers HOT * BBQ * ASIAN * DRY RUB

Mediterranean Plate | 10

Red Pepper Hummus, Raw Veggies, Grilled Pita, Peperoncini & Olives, Goat Cheese Crumbles

Quesadilla | **Meatless 9 Chicken 12 Shrimp 15**

Pepper Jack Cheese, Pico de Gallo, Salsa, Sour Cream

Seared Crab Cakes | 13

Lemon Wedge, Fresh Greens, House Remoulade

Classic Caesar | 10 / **Chicken 14 Shrimp 16**

Torn Romaine, Aged Asiago Cheese, Focaccia Croutons, Creamy Caesar Dressing

Down South Cobb | 15

Chopped Iceberg, Applewood Smoked Bacon, Hard Boiled Eggs, Blue Cheese Crumbles, Fried Chicken Tenders, Shredded Cheddar, Tomatoes

Coastal Salad | 12 / **Chicken 16 Shrimp 18**

Mixed Greens, Dried Cranberries, Red Onion, Goat Cheese Crumbles, Toasted Pecans

HAND TOSSED PIZZAS

Buffalo Chicken | 13

Wing Sauce, Roasted Chicken, Mozzarella, & Blue Cheese with Ranch & Wing Sauce Drizzle

BBQ Pork | 14

Traditional BBQ Sauce, Pulled Pork, Banana Peppers, Charred Red Onion, Cheddar & Mozzarella

Mushroom Pesto | 14

Roasted Garlic Oil, Fresh Mozzarella, Aged Parmesan, Roasted Mushrooms, & Pesto Drizzle

Carolina Custom | 15

Apple Wood Smoked Bacon, Garden Tomatoes, Fresh Green Onions, & House Pimento Cheese

Supreme | 16

Red Sauce, Mushroom, Onion, Green Peppers, Black Olives, Pepperoni, Sausage, Mozzarella, Parmesan

Build Your Own | 12 inch **One Topping Pizza** / 12

Additional Toppings 1.00

SANDWICHES

Served with Pickles & Choice of Side

Grilled Chicken | 11

Grilled Breast, Smoked Bacon, Lettuce, Tomato, Provolone, Toasted Croissant

BBQ Pulled Pork | 11

Slow Roasted Pork Shoulder, Sweet & Tangy Sauce, Tobacco Onions, Toasted Pretzel Bun

Crab Cake | 16

Hand Patted Crab Cake, Lettuce, Tomato, House Remoulade, Toasted Croissant

Classic Club | 14

Crispy Bacon, Roasted Turkey, Lettuce, Tomato, Toasted Stacked Sourdough

Kingston Burger | 14

Pimento Cheese, Applewood Smoked Bacon, Tomatoes, Mixed Greens, Toasted Pretzel Bun

Beachsider Burger | 12

Our Grilled to Order Classic, Lettuce, Tomato, Choice of Cheese

BASKETS

Served with House Sweet & Spicy Slaw, Seasoned Fries, & Hushpuppies

Chicken Fingers | 15

Crispy Rib Tips | 19

Fried Shrimp | 17

Seafood Combo | 23

Fried Shrimp and Grouper

Grouper | 19

MAIN PLATES

(Available after 5 p.m.) All Served with House or Caesar Salad

Low Country Boneless Short Rib | 28

Buttery Yukon Mash, Tobacco onions, Pan Gravy, Bacon Infused Brussel Sprouts

Atlantic Salmon | 26

Pan Seared, Spinach Risotto, Blistered Tomatoes, Rosemary Infused Local Honey

Chicken Kingston | 26

Grilled Marinated Breast, Crispy Pancetta, Roasted Tomatoes, Lemon Pesto Cream, Pappardelle Pasta Ribbons, Parmesan Crisp

14 oz Grilled NY Strip | 26

Vintage Herb Steak Butter, Carolina Collard Greens, Spice Roasted

COASTAL KIDS

All with choice of fries or fruit

Fresh Cut Fruit | 5

Sweet Potato Fries | 4

French Fries | 4

Seasonal Veggies | 6

House Slaw | 4

Hush Puppies | 4

House Salad | 6

DESSERTS

ASK ABOUT OUR DAILY SELECTIONS 8.50